

STARTERS / FOR THE TABLE

Guacamole en Molcajete: Our Famous Tableside preparation.

Served with two salsas and tortillas. 14 per order (serves two - three) 24 (serves four - six)

Sopa de Tortilla Pasilla chile soup, grilled chicken, avocado and crema. 9

Flautas de Pollo Rolled crispy chicken tacos, salsa pasilla de Oaxaca, salsa verde, and crema. 9.50

Queso Fundido Melted Chihuahua cheese served in a cast iron skillet. 8.50

- Sautéed shrimp, garlic and ancho chiles Add 3
- Chorizo and peppers (rajas) Add 2
- Burns Farms fresh huitlacoche and poblano peppers Add 2

CEVICHEs

Ahi Tuna Chile de árbol and agave marinade, with habanero chiles, orange and watermelon. 14

Tiradito de Callo de Hacha Marinated scallops, burnt orange-chile vinaigrette, grilled pineapple, poblano peppers and hazelnuts. 13

Pescado Blanco Local fish of the day, scallop emulsion, creamy avocado and crispy Serrano ham. 13

Tacos de Hamachi Mini hard shell tacos filled with diced yellowtail, bacon, serrano chile, arugula and truffle oil. 15

Ceviche Sampler A tasting of the first three ceviches. 17

SMALL BITES AND SALADS

Tiras de Pollo Roasted organic chicken, frisée, chayote, corn, ancho chile, tomatillo green goddess dressing. 12

Cobb Salad Grilled chicken, chorizo sausage, Cabrales blue cheese, avocado, cherry tomatoes and habanero pickled onions over mixed greens with an avocado-dill dressing and chile-dusted croutons. 13

Camarones Crujientes Crispy chipotle shrimp, black beans, corn, peppers, bacon and chipotle peanut dressing. 14

Tomatitos Heirloom cherry tomatoes, red onion, tomatillo green goddess dressing. 8

Pulpo a la Parrilla Grilled octopus, sweet peppers, green olives, watercress, lime mayo. 10

Papas Fritas con Mole Handcut garlic-epazote French fries with mole. 5

Esquites Grilled fresh corn “off” the cob, with ancho chile, cheese and crema. 5.50 Add shrimp and truffle oil. Add 5

TACOS

Homemade corn tortillas topped with local and sustainable ingredients. (2/3 tacos served)

Pollo Yucateco Spiced organic chicken, plantains, sweet peppers, chile de árbol salsa, crema. 10/15

Carne Asada Ancho chile-rubbed Harris Ranch skirt steak, white beans, radish salad and cana de cama crema. 12/18

Pescado de Baja Line-caught crispy local fish, jalapeño tartar sauce, (flour tortilla). 10/15

Filete Seared Harris Ranch filet, epazote goat cheese, roasted bone marrow, crispy shallots and pickled tomatillos. 15/22.50

Carnitas de Borrego Roasted American lamb, marinated cucumbers, pistachio-habanero paste, mint salsa verde. 12/18

Vegetales (Mexican Kimchi) Local vegetables from Satur & Blooming Hill farms, Burns Farms huitlacoche, silken tofu, pickled cabbage puree and Poc Chuc salsa. 9/13.50

Panza con Callos de Hacha Seared diver scallops, crisp Kurobuta pork belly, orange-habanero salsa. 14/21

QUESADILLAS, SANDWICHES AND ENCHILADAS

Quesadillas

Two flour tortillas filled with Chihuahua cheese, served with pico de gallo and small side of guacamole. 11

- Add marinated and grilled Harris Farms skirt steak 5
- Add grilled organic chicken 3
- Add seasonal vegetables 3
- Add huevos verde 2

Enchiladas Suizas Creamy tomatillo sauce over two tortillas filled with:

- Pulled, roasted organic chicken with chipotle (tinga) 14.75
- Crispy tortillas filled with jumbo lump crabmeat 18.50
- Roasted local vegetables from Satur & Blooming Hill farms 13.50

Enchiladas de Mole de Xico Veracruz mole over two tortillas filled with:

- Pulled, roasted organic chicken with chipotle (tinga) 14.75
- Roasted local vegetables from Satur & Blooming Hill farms 13.50

Enchiladas served with house rice and refried black beans.

Tortas Pressed Mexican sandwiches served with sweet potato fries.

- **Mexican Club Torta** Pressed ham, grilled chicken, bacon, pickled jalapeños, avocado and Chihuahua cheese with a black bean-chipotle spread. Served with sweet potato fries. 13
- **Cemita** Chicken Milanese, arugula, Oaxaca string cheese 13.50

FEATURED FARM: BLOOMING HILL FARM

Blooming Hill Farm is a small, family-owned and operated farm in New York’s Hudson Valley. 27 years ago, Guy Jones started his own vineyard and a small patch of organic vegetables. Today, the Jones family grows over 200 varieties of organic produce, including 30 varieties of tomato and 24 varieties of greens. The farm stand in Blooming Grove is open on weekends during the growing season.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Gratuities are not included and a service charge of 18% will be added to tables of 6 or more.*

COCKTAILS

HOUSE MARGARITAS

- La Tradicional** Silver tequila, fresh lime, organic agave. 11.50
La Clásica El Jimador silver tequila, fresh lime, organic agave. 12.50
La Única Our Cadillac Margarita. 1800 reposado tequila, Grand Marnier, fresh lime, organic agave. 14.50
Margarita Francesa Grand Marnier, Alma silver tequila, fresh lime, fresh orange. 16
La Suprema Tres Generaciones reposado tequila, Cointreau, Grand Marnier, fresh lime, organic agave. 18.50

FROZEN POMEGRANATE MARGARITA

Our signature cocktail, since 1984.
Silver tequila, pomegranate and lime juices, frozen to perfection. 11.50

ROSALITA "SKINNY" MARGARITA

Casa Noble organic silver tequila, organic agave, fresh lime and orange – 158 calories. 14

SHAKEN COCKTAILS 12

- Mojito de Coquito** 1800 Coconut Silver tequila, fresh mint, pineapple and lime.
Mango Tropical Silver tequila, mango, organic agave, fresh lime.
La Sandía Fresh watermelon, El Jimador silver tequila, rosemary, fresh lemon.
La Piñela Silver tequila, pineapple juice, cinnamon, fresh lime.
El Mezcalito Fresh strawberry, Tanteo Jalapeño-infused silver tequila, Del Maguey-Vida mezcal, fresh lemon, organic agave.
La Mandarina Fresh tangerine and basil, El Jimador silver tequila, fresh lemon, organic agave.
Flor de Humo Silver tequila, Del Maguey-Vida mezcal, St. Germain, orange marmalade, fresh lime.

STIRRED COCKTAILS 12

- La Pera Noble** Casa Noble organic silver tequila, blanco vermouth, pear brandy, cinnamon.
La Antigua Tanteo Chocolate-infused silver tequila, bitters, orange twist.
Águila Real Hennessy VS, Kahlua, Licor 43, cream, chocolate bitters.

MICHELADAS

Beer cocktails. Served over ice with a salted rim.

- Chelita** Tecate, fresh lime and spices. 7
La Sangrita Negra Modelo, house sangrita. 7
La Jengilada Rogue Juniper Ale, silver tequila, ginger, fresh lemon. 10

BEER

6

Corona
Corona Light
Dos Equis Amber

Dos Equis Lager
Modelo Especial
Negra Modelo

Pacifico
Tecate
St. Pauli Girl (non-alcoholic)

MICROBREWS

Rogue Juniper Ale 7
Rogue Chocolate Stout (22 oz) 14

WINE

WHITE

Chardonnay, Columbia Crest, Columbia Valley, Washington 10
Sauvignon Blanc, Robert Mondavi, California 10
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington 9.50
Pinot Grigio, Principato, Trentino, Italy 9
Cava, Jaume Serra Cristalino, Vilanova i la Geltru, Spain 9

RED

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley, Chile 10.50
Merlot, Tilia, Mendoza, Argentina 9
Syrah, Snoqualmie, Columbia Valley, Washington 9.50
Pinot Noir, BearBoat, Sonoma Coast, California 12
Malbec, Terrazas, Mendoza, Argentina 9.50
Rosé, Pirineos, Somontano, Spain 9

SANGRÍAS

Garnished with pineapples, cucumbers and apples. Individual or large pitchers available.

Sangría de Rosa Mexicano Red or white wine, apricot brandy, triple sec, fresh orange 12/35

Sangría Organica Crop Harvest Earth organic cucumber vodka, organic chardonnay, fresh pineapple, fresh lime 16/45

AGUA FRESCA

Non-alcoholic, traditional homemade Mexican beverage inspired to compliment the rich melding of chiles, fruits, herbs and spices found in Mexican food. They are known to refresh the palate. 4.50